

Kosher Roast Beef with Crackling

Difficulty Level: Medium

Serves: 5-6

Ingredients:

- 3.3 pounds boneless beef shoulder, skin on and rolled up in twine
- 2 tablespoons olive oil
- 3 teaspoons kosher salt

Equipment:

- Paper towels
- Deep roasting tray
- Aluminum foil

Instructions:

1. Preheat Oven:

- Set your oven to 428°F.

2. Prepare Beef:

- Pat the skin of the beef dry with paper towels to ensure it becomes crispy.
- Massage the beef with olive oil and kosher salt. Wash your hands before and after handling the meat.

3. Set Up Tray:

- Create a bed of aluminum foil balls in the roasting tray and place the beef on top.

4. First Cook:

- Place the tray in the oven and cook for 30 minutes until bubbles start to appear on the top.

5. Second Cook:

- Reduce oven temperature to 284°F and cook for another 2½ hours.



Nana's Beef Gravy

Ingredients:

- 4 tablespoons flour
- A pinch of sugar



- Yummy brown bits from the roasting tray
- 2 cups beef stock

Instructions:

1. Make Roux:

- In a saucepan over medium heat, mix flour, sugar, and the brown bits from your roast. Stir well until the flour browns.

2. Add Stock:

- Remove the pan from heat, pour in the stock, and keep stirring. Return the pan to medium heat, stir until the gravy thickens, and let it simmer for 3 more minutes, stirring occasionally.

Enjoy your delicious kosher roast beef and gravy! 🍴

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